

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia, Spain

Dry-cured Spanish ham

### SORIA

United States

Dry-cured pork  
sausage & pimentón

### FUET

Spain

Mild, dry-cured sausage

### SOBRASADA

Spain

Soft, cured sausage,  
paprika, garlic

### CHORIZO PICANTE

La Rioja, Spain

Smoky, spicy,  
dry-cured sausage

### 6-MONTH MANCHEGO

La Mancha, Spain

Firm, cured sheep's milk,  
sharp & piquant

### MAHON

Spain

Raw, semi-soft cow's milk

### ROMAO

Castilla-La Mancha

Raw sheep's milk cheese rubbed with  
rosemary

### SAN SIMON

Galicia, Spain

Smoked cow's milk cheese

### IBORES

Castilla-León, Spain

Semi-firm raw goat's  
cheese with pimentón

### DRUNKEN GOAT

Murcia, Spain

Semi-soft goat's milk  
cheese soaked in red wine

### ETXEGARAI

Basque Country, Spain

Smoked raw sheep's milk  
cheese aged 6 months

### CAÑA DE OVEJA

Murcia, Spain

Soft-ripened sheep's milk, buttery &  
tangy

### JAMÓN MANGALICA

Segovia, Spain

Cured Hungarian Pig

12.00

### APERITIVO BOARD

An assortment of Spanish

aperitivo snacks to pair

with your anytime drinks

*Marinated Olives, Marcona*

*Almonds, Patatas Bravas,*

*Pickled Peppers, Jamon Serrano,*

*Fuet, Manchego, San Simon*

22.00

EXECUTIVE CHEF  
AXTON JARVIS

SOUS CHEF  
CHRIS HOPPIE

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

## TAPAS

### MARINATED ARTICHOKE

Lemon, Garlic, Chili Flake

6.50

### MEDITERRANEAN HERBED HUMMUS

Grilled Pita, Salsa Verde

7.50

### MARCONA ALMONDS

Sea Salt

5.00

### BLISTERED SHISHITOS

Lime, Sea Salt

8.00

### GRILLED BROCCOLINI

Garlic Chili Oil, Lemon

8.50

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

### POTATO TORTILLA

Chive Sour Cream

6.00

### CHAMPIÑONES

Shitake, Cremini & Oyster Mushrooms, Garlic, Scallion

9.50

### GRILLED ASPARAGUS

Harissa Vinaigrette

7.50

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

### BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6.00

### TUNA CRUDO

Pickled Cucumber, Shallot, Fresnos

12.00

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

### MAHI MAHI A LA PLANCHA

Salsa Verde

13.00

### GRILLED OCTOPUS

Hummus, Salsa Verde

11.00

### MUSSELS DIABLO

Spicy Tomato Sauce, Basil

11.50

### CRISPY CALAMARI

Smoked Pepper Aioli

10.50

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

### ALBONDIGAS

Spiced Meatballs, Ham-Tomato Sauce

8.50

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

### GRILLED HANGER STEAK\*

Truffle Vinaigrette

11.50

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

### CRISPY PORK BELLY

Cherry Pepper Chimichurri

9.50

### GRILLED CHICKEN THIGH

Red Chimichurri

9.50

## BRUNCH

(Available Saturday and Sunday 12pm-3pm)

### SERRANO ESTRELLADOS

Hand-Cut Fries, Shishitos, Fried Egg

12.00

### TORRIJAS

Crema Catalan

6.50

### SHRIMP & GRITS

Peppers, Sherry

10.50

### SERRANO BENEDICT

Pimentón Hollandaise

7.50

### OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

6.00

### NEUSKE'S SMOKED BACON

Applewood Smoked - Wittenberg, Wisconsin

9.50

### STEAK & EGGS

Red Chimichurri

12.00

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

### ARUGULA SALAD

Fried Capers, Watermelon Radish,  
Lemon-Tarragon Vinaigrette

8.50

## LARGE PLATES

### GRILLED GRASS FED NY STRIP

Hand-Cut Fries

28.50

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

half / full / double

27.00 / 54.00 / 108.00

### PAELLA VERDURAS

Pearl Onions, Mushrooms, Asparagus

16.00 / 32.00 / 64.00

### PAELLA MARISCOS

Prawns, Mussels, Calamari, Littleneck Clams

24.50 / 49.00 / 98.00

### PAELLA SALVAJE

Pork Belly, Smoked Bacon, Fried Egg, Garlic Aioli

24.50 / 49.00 / 98.00

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

8.00

### BURNT BASQUE CHEESECAKE

Luxardo Cherries

8.00

### CREPAS

Dulce de Leche Cream, Hazelnuts

7.50

### CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

### FLAN CATALÁN

6.50



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card  
Credit and debit accepted.

# WINES

## SPARKLING

|                                                           | glass | bottle |
|-----------------------------------------------------------|-------|--------|
| NV BarCava, Brut, Penedès, Spain                          | 9.5   | 38     |
| 2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain | 12.50 | 50     |
| 2018 Caves São João, Rosé, Bruto, Bairrada, Portugal      | 13.5  | 54     |

### MIMOSA MIXERS to accompany any bottle of bubbles

|                         | carafe |
|-------------------------|--------|
| Orange-Peach-Grapefruit | 4      |
| Guava-Lavender-Lemon    | 4      |

## ROSÉS

|                                                                  |     |    |
|------------------------------------------------------------------|-----|----|
| 2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina | 9.5 | 38 |
| 2019 Mencia, Liquid Geography, Bierzo, Spain                     | 10  | 40 |

## WHITE

### LIGHT | CITRUS | CRISP

|                                                           |      |    |
|-----------------------------------------------------------|------|----|
| 2019 Albariño, Mila, Rías Baixas, Spain                   | 12   | 48 |
| 2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain | 12.5 | 50 |
| 2019 Viura, Azul y Garanza, Navarra, Spain                | 8    | 45 |
| 2019 Xarel-lo, Pinord, Diorama, Penedés, Spain            | 11   | 44 |
| 2019 Muscat Blend, Avinyo, Petillant, Penedès, Spain      | 11   | 44 |
| 2018 Malvasia, La Vineyta, 'Pipa', Emporda, Spain         | 11   | 44 |
| 2019 Viognier, Pie de Palo, Mendoza, Argentina            | 8.5  | 34 |
| 2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina        |      | 38 |
| 2020 Riesling, Leitz, Feinherb, Rheingau, Germany         | 10.5 | 42 |

### MEDIUM | FRUITY | MINERAL

|                                                                    |      |    |
|--------------------------------------------------------------------|------|----|
| 2018 Verdejo, Menade, Rueda, Spain                                 | 11   | 44 |
| 2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain |      | 40 |
| 2018 Xarel-lo Blend, Finca Parera, Clar, Penedès, Spain            |      | 50 |
| 2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal               | 10.5 | 42 |
| 2019 Sauvignon Blanc, Aylin, San Antonio, Chile                    | 11   | 44 |
| 2014 Mel. de Bourgogne, Comte Leloup, Muscadet, France             | 13   | 52 |
| 2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy                  | 12   | 48 |

### FULL | RIPE | SPICE

|                                                                  |      |    |
|------------------------------------------------------------------|------|----|
| 2018 Albillo, Marañones, Picarana, Sierra de Gredos, Spain       |      | 54 |
| 2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay          | 10.5 | 42 |
| 2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay            | 12.5 | 50 |
| 2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France | 14.5 | 58 |

## RED

### LIGHT | BERRIES | ELEGANT

|                                                                |     |    |
|----------------------------------------------------------------|-----|----|
| 2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain             | 13  | 52 |
| 2019 Garnacha, Le Naturel, Navarra, Spain                      | 10  | 40 |
| 2018 Mencia, César Marquez Pérez, Parajes, Bierzo, Spain       | 14  | 56 |
| 2017 Mencia/Albarín Negro, La Fanfarria, Asturias, Spain       |     | 52 |
| 2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain      |     | 54 |
| 2018 Trepal Blend, Negre de Folls, Conca de Barberá, Spain     | 11  | 44 |
| 2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain |     | 48 |
| 2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina        | 9.5 | 38 |
| 2018 Pinot Noir, Casas del Bosque, Casablanca, Chile           | 14  | 56 |
| 2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France    | 13  | 52 |

### MEDIUM | FRUITY | SPICE

|                                                            |      |    |
|------------------------------------------------------------|------|----|
| 2014 Tempranillo, Nucerro, Reserva, Rioja, Spain           | 12.5 | 50 |
| 2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain |      | 38 |
| 2018 Tempranillo, Los Conejos Malditos, Toledo, Spain      | 9    | 36 |
| 2015 Tintilla, Vara y Pulgar, Cadíz, Spain                 | 13.5 | 54 |
| 2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal | 8.5  | 34 |
| 2020 Malbec, Earth First, Mendoza, Argentina               | 10.5 | 42 |

### FULL | RIPE | BOLD

|                                                                   |      |    |
|-------------------------------------------------------------------|------|----|
| 2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain      | 11.5 | 46 |
| 2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain |      | 52 |
| 2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain | 13.5 | 54 |
| 2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina             | 13   | 52 |
| 2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile                  | 12.5 | 50 |
| 2016 Syrah, Polkura, Colchagua, Chile                             | 15   | 60 |
| 2015 Cabernet Franc Blend, Alto de la Ballena, Maldonado, UY      | 10.5 | 42 |

# SANGRIA & COCKTAILS

**SANGRIA, RED OR WHITE** 7.75/glass 31/Pitcher  
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

**SUMMER STREET SLING** 10  
Chamomile-Infused Hangar One Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TABLESIDE GINTONIC** 14  
Choice of: Fruit, Leaf, Flower, Root or Classic

**EL MESTIZO** 11  
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

**WHISKEY ROOT** 11  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

**BOURBON SPICE RACK** 13  
Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

# BEER

## BOTTLES & CANS

### LAGER | PILSNER | LIGHT

|                                                |     |
|------------------------------------------------|-----|
| Estrella Damm, Daura Gluten-Free Lager – Spain | 8   |
| Estrella Galicia, Lager – Spain                | 8   |
| Peroni, Lager – Italy                          | 7.5 |
| St. Pauli Girl, Non-Alcoholic – Germany        | 5   |

### WHEAT | FRUIT | SAISON

|                                          |     |
|------------------------------------------|-----|
| Yazoo, Hefeweizen – TN                   | 7.5 |
| Wild Heaven, White Blackbird Saison – GA | 8.5 |

### HOPPY | FLORAL | BITTER

|                                      |     |
|--------------------------------------|-----|
| Blackstone, Adam Bomb IPA – TN       | 8.5 |
| Jackalope, Thunder Ann Pale Ale – TN | 8   |
| Founders, All Day IPA – MI           | 6   |
| Lagunitas, Maximus IPA – CA          | 8.5 |

### DARK | SPICED | STRONG

|                                        |     |
|----------------------------------------|-----|
| Kentucky Ale, Bourbon Barrel Ale – KY  | 12  |
| Innis & Gunn, Rum Cask Ale – Scotland  | 11  |
| Jackalope, Bearwalker Maple Brown – TN | 7.5 |

### SOURS | CIDERS

|                                            |     |
|--------------------------------------------|-----|
| Dogfish Head, Sea Quench Session Sour – DE | 8.5 |
| Austin East, Original Dry Cider – TX       | 6.5 |
| Pomarina Brut Sidra (750mL) – Spain        | 42  |



View our extensive wine list  
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